

Autumn Lunch

11.30am – 2.00pm (Mon-Fri)

- **five spice chicken noodle salad** w/ marinated chicken, cashews, rice noodles, orange, slaw + asian honey mustard dressing
(GF + Veg + DF avail) \$25.00
- **PNK steak burger** w/ scotch fillet steak, roasted peppers, lettuce, brie, caramelised onion, truffle mayo, smokey bbq sauce + side chips
(GF + DF avail) \$29.00
- **moroccan lamb arancini balls** w/ drizzle balsamic glaze, hummus, tomato relish + garden salad
(GF avail) \$27.00
- **smoked salmon & vege cous cous bowl** w/ roasted peppers, eggplant, zucchini, peas, pearl cous cous, tomato & herb sauce + pangrattato & parmesan cheese
(Veg avail) \$26.00
- **spanish style omelette** w/ roasted potato, chorizo, Spanish onion, manchego cheese + side salad & toasted sourdough
(GF avail) \$25.00
- **salami turkish toastie** w/ salami, pesto, baby spinach, semi dried tomatoes + mozzarella cheese + side chips
(GF avail) \$26.00
- **pumpkin & prosciutto salad** w/ roasted pumpkin, prosciutto, green leaves, avocado, goats cheese, almonds, pear + green herb dressing
(GF + DF avail) \$26.00
- **house made beef lasagne** w/ garden salad \$23.00
- **grilled barramundi fillet** w/ garden salad + side chips
(GF + DF avail) \$29.00
- **avo smash** on sourdough w/ mint, feta, roast tomato, rocket, lemon + wollundry grove olive oil *(GF + DF avail)* \$17.00
- **bacon & egg roll** w/ tomato relish *(GF + DF avail)* \$16.00

*GF-Gluten Free/V-Vegetarian/DF-Dairy Free/Veg-Vegan
We can cater to any of your special dietary requirements*

The Pot 'n' Kettle